Yorkshire Pudding

1 c. flour

½ tsp salt

Stir in gradually 2 beaten eggs + 1 c. milk Beat until smooth Pour into shallow pan containing ¼ c hot beef drippings. Bake in 450° oven 25–30 min. Cut in squares serve at once.

Yorkshire Pudding

Etna '70

1c. flour
1c. milk
2 eggs
½ tsp. salt
3 tbsp beef drippings

(1) Sift flour + salt together
(2) Beat eggs well + add to flour
mix well
(3) Slowly add milk + beat
well on mixer for 2 min
(4) Heat an oblong Pan + grease
well with beef drippings.
(5) Pour in batter about ½ in. deep.
(6) Bake in a hot oven 450°F. for 20 min.
(7) Reduce heat to 375° + bake 20 min longer. Serve at once.